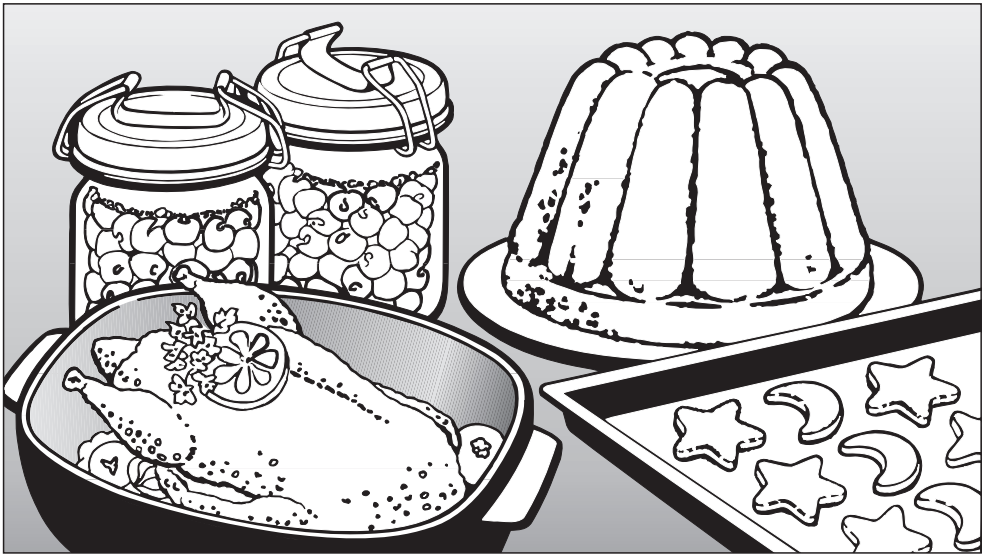
Miele

User instructions



Baking, Roasting, Grilling
Defrosting, Cooking

Automatic Programmes

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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Your oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Each programme contains information such as cooking function, temperature and duration.

All you have to do is select the Automatic programme and when baking with an Automatic programme you can also select whether you want your cake to have a normal or darker finish.

The following are available:

- Auto roast (oven function, depending on model)
- Slow cooking
- Cakes
- Cookies/muffins
- Bread
- Bread mix
- Bread rolls
- Pizza
- Meat
- Poultry
- Fish
- Bakes/gratin
- Frozen food

Sample recipes for different Automatic programmes are given at the end of this booklet.

To use an Automatic programme

- "Select Auto.
- Use the ∧ or ∨ sensor to scroll through the list until the option you want is highlighted.
- Use the OK sensor to select the option you want, e.g. Cakes.

A list of different cake options will appear in the display.

- Select the relevant sub-menu for the dish you want to cook (e.g. Apple tart).
- Next you need to enter your specific cooking requirements, following the instructions in the display.

The degree of doneness, browning level etc. are shown by a seven segment bar. The middle setting is displayed by a filled-out segment in the middle of the bar.



To change the setting, move the filled-out segment to the left or right with the ∧ or ∨ sensor.

You can delay the start by selecting the "Start later" option.

Entries made are shown in the display.

To finish an Automatic programme early you have to switch the oven off.

If by the end of an Automatic programme the food is not cooked enough, select the "Cont. cooking" function.

Notes on using these programmes

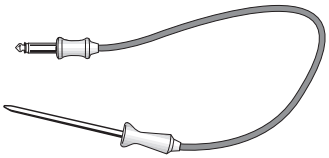
– When using the Automatic programmes the recipes provided are designed as a guide only. You can use them for other similar recipes, including those using different quantities.

– The oven interior should be at room temperature before starting an Automatic programme.

– Some programmes require the addition of liquid or vegetables during cooking. You will be prompted by a message in the display when this needs to be done (e.g. "Add liquid at ...").

– Some programmes require a pre-heating phase before food is placed in the oven. A prompt will appear to tell you when to add the food.

– For frozen food follow the instructions in the display.



Using the food probe enables the roasting process to be monitored simply and reliably.

How the food probe works

The metal tip of the food probe is inserted into the food. There is a **temperature sensor** in the metal tip which measures the **core temperature** of the food during cooking. The rise in the core temperature reflects the extent to which the food is cooked.
You can programme the core temperature to be lower or higher, depending on whether you want your meat to be medium or well done.

The core temperature can be set within a range of 30 to 99 °C. Refer to the Roasting chart for the core temperature range applicable for different types of meat.

The **duration** for roasting meat by temperature using the probe is similar to the duration when cooking by time.

Applications

Apart from Automatic programmes, the food probe can be used with the following functions:

- Auto roast
- Fan plus
- Conventional heat
- Fan grill

Food probe

Important notes about using the food probe

Please note:

– You can place the meat in a pot or on the rack in the universal tray with the anti-splash insert (if present).

– The metal tip of the food probe must be fully inserted into the centre of the food.

– When cooking poultry, insert the metal tip into the thickest part of the breast.

– Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.

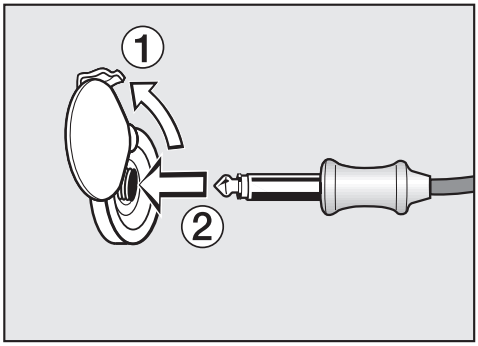
– If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.

– When using roasting bags or aluminium foil, insert the probe through the bag or foil into the centre of the meat. You can also place the meat, with the food probe inserted, inside the foil. Follow the roasting bag / aluminium foil manufacturer's instructions.

To use the food probe

■ Insert the metal tip fully into the food.

■ Place the food in the oven.



■ Insert the plug of the food probe into the socket until you feel it engage.

■ Close the door.

■ Select the oven function or Automatic programme.

■ Alter the recommended temperature if necessary

■ Alter the recommended core temperature of 60°C, if required.

For Automatic programmes, the core temperature is pre-set.

You can also delay the start of the cooking programme to a later time. Select the "Start time" option or if using an Automatic programme, the "Start later" option. The duration of the cooking programme is about the same as if you were cooking the food without using the food probe.

When the core temperature selected has been reached,

– the oven switches off automatically.

– "Prog. finished" will appear in the display.

– a buzzer will sound.

If the food is not yet cooked sufficiently, insert the food probe into another place and repeat the programme.

Making use of residual heat

The heating in the oven switches off shortly before the end of the cooking programme. The residual heat in the oven is sufficient to complete the cooking process.

Using the residual heat in the oven saves energy.

"Use residual heat" will appear in the display to show that the oven is in energy save mode. The current core temperature of the food will no longer be shown.

The cooling fan continues to run, as does the hot air fan if a "fan" setting has been chosen.

Baking tips

Refer to the baking charts for suggestions of temperatures, shelf levels and cooking durations. These embrace a range of different baking tins, quantities and cooking traditions.

Handling and preparing food correctly is essential for maintaining good health.

Only bake cakes, pizza, chips etc until they are golden brown. Do not overcook them.

Bakeware

Please take into account the material of your bakeware in your choice of oven function:

Fan plus, Intensive bake

Any heat-resistant material can be used.

Conventional heat

Dark metal, enamel or aluminium baking tins with a matt finish, as well as heat-resistant glass and ceramic dishes can be used.

Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

Baking parchment

Because of their PerfectClean anti-stick surface the baking tray and the universal tray **do not need to be greased or lined with baking parchment for baking**.
Baked goods are easily removed when done.

Baking parchment is only necessary when baking:

– Anything with a **high salt content** (e. g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.

– Meringues or biscuits with **a high egg-white content**, because they are more likely to stick.

Universal tray

When baking cakes with **fresh fruit toppings** and **deep sponge cakes** place the tin in the universal tray to catch any spillages and keep the oven cleaner.

Loaf tins

Place loaf tins with the longer side across the width of the oven for optimum heat distribution and even results.

Notes about the charts

The figures in square brackets relate to appliances with three shelf levels.

Temperature, baking duration

To achieve even results without over-browning the food,

– always select the **lowest temperature** given in the chart. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

– Check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf level

The shelf levels are counted from the bottom of the oven upwards (1 = lowest, 5 = highest).

A maximum of two trays can be baked together in an oven with three shelf levels.

	Number of trays	Shelf level(s)
	1	2
	2	1 and 3 [1 and 2]
	3	1, 3 and 5* [–]
	1	1 or 2
	1	1 or 2

* When baking moist cakes, bread etc do use more than two baking tins at the same time.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Bake on a layer of baking parchment placed on the rack. Cooking large frozen items on the baking tray or the universal tray can cause the metal to distort. This distortion would increase with subsequent use.

Small items of frozen food such as **oven chips or potato croquettes** can be cooked on the universal tray. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

Baking chart

Fan plus

Cakes/biscuits	Temperature in °C	Recommended shelf level[1)]	Time in min.[2)]
Creamed mixture			
Sponge cake	150 – 170	2	60 – 70
Ring cake	150 – 170	2	65 – 80
Foam cake (tray)	150 – 170	2	25 – 40
Marble, nut cake (tin)	150 – 170	2	60 – 80
Fresh fruit cake with filling (tray)	150 – 170	2	45 – 50
Fresh fruit cake (tray)	150 – 170	2	35 – 55
Fresh fruit cake (tin)	150 – 170	2	55 – 65
Flan base [4)]	150 – 170	2	25 – 30
Small cakes[4)] (tray)	150 – 170	1, 3 [1, 2] [5)]	20 – 25
Sponge mix[4)]			
Sponge cake (3 to 6 eggs)[4)]	160 – 180	2	25 – 35
Sponge cake (2 eggs)[4)]	160 – 180	2	20 – 25
Swiss roll[3)]	160 – 180	2	20 – 25
Rubbed in mixture			
Tart/flan base	150 – 170	2	20 – 25
Streusel cake	150 – 170	2	45 – 55
Small cakes/biscuits[4)]	150 – 170	1, 3 [1, 2] [5)]	15 – 25
Cheese cake	150 – 170	2	70 – 90
Apple pie	150 – 170	2	50 – 70
Apricot tart with topping	150 – 170	2	55 – 75
Swiss open fruit/savoury flan[3)]	190 – 210	2	25 – 35
Yeast mixtures and quark dough			
To prove dough	30 – 50	Oven floor[6)]	15 – 30
Guglhupf	150 – 170	2 [2]	50 – 60
Streusel cake	150 – 170	2	35 – 45
Fresh fruit cake (tray)	160 – 180	2	40 – 50
White bread	160 – 180	2	40 – 50
Wholegrain bread[3)]	170 – 190	2	50 – 60
Pizza (tray)[4)]	170 – 190	2	35 – 45
Onion tart	170 – 190	2	35 – 45
Apple turnvovers	150 – 170	1, 3 [1, 2] [5)]	25 – 30
Choux pastry [4)], Eclairs	160 – 180	1, 3 [1, 2] [5)]	30 – 40
Puff pastry	170 – 190	1, 3 [1, 2] [5)]	20 – 25
Meringues, Macaroons	120 – 140	1, 3 [1, 2] [5)]	25 – 50

1) The figures in square brackets relate to appliances with three shelf levels, if different.
2) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
3) Pre-heat the oven.
4) Use a standard setting to pre-heat the oven. Do not use Rapid heat-up to pre-heat the oven.
5) Take baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.
6) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Conventional heat

Cakes/biscuits	Temperature in °C	Recommended shelf level[1)]	Time in min.[2)]
Creamed mixture			
Sponge cake	150 – 170	2	60 – 70
Ring cake	170 – 190	2	65 – 80
Foam cake (tray)[3)]	170 – 190	2	25 – 40
Marble, nut cake (tin)	150 – 170	2	60 – 80
Fresh fruit cake, with filling (tray)	170 – 190	2	45 – 50
Fresh fruit cake (tray)	170 – 190	2	35 – 55
Fresh fruit cake (tin)	160 – 180	2	55 – 65
Flan base[3) 4)]	170 – 190	2	20 – 25
Small cakes/biscuits[3) 4)]	170 – 190	3 [2]	15 – 25
Sponge mix[3) 4)]			
Sponge cake (3 to 6 eggs)[3) 4)]	170 – 190	3 [2]	20 – 35
Sponge cake (2 eggs)[3) 4)]	170 – 190	3 [2]	15 – 20
Swiss roll[3) 4)]	180 – 200	3 [1]	12 – 16
Rubbed in mixture			
Tart/flan base	170 – 190	2	15 – 20
Streusel cake	170 – 190	2	45 – 55
Small cakes/biscuits[3) 4)]	160 – 180	3 [2]	15 – 25
Cheesecake	170 – 190	2	70 – 90
Apple pie[3)]	170 – 190	2	45 – 65
Apricot tart, with filling[3)]	170 – 190	2	55 – 75
Swiss open fruit/savoury flan[3)]	220 – 240	1 [2]	25 – 35
Yeast mixtures and quark dough			
To prove dough	30 – 50	Oven floor[5)]	15 – 30
Guglhupf	160 – 180	1 [1 or 2]	50 – 60
Streusel cake	170 – 190	2 [6)] [2]	35 – 45
Fresh fruit cake (tray)	180 – 200	2 [6)] [2]	40 – 50
White bread	160 – 180	1 [2]	50 – 60
Wholegrain bread [3)]	190 – 210	2	50 – 60
Pizza (tray)[3) 4)]	190 – 210	1 [2]	30 – 40
Onion tart [3)]	180 – 200	2	25 – 35
Apple turnvovers	160 – 180	2	25 – 30
Choux pastry [3) 4)], Eclairs	180 – 200	3 [2]	35 – 45
Puff pastry [3)]	190 – 210	2	15 – 25
Meringues[3)], Macaroons	120 – 140	2	25 – 50

1) The figures in square brackets relate to appliances with three shelf levels, if different.

2) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

3) Pre-heat the oven.

4) Use a standard setting to pre-heat the oven. Do not use Rapid heat-up to pre-heat the oven.

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

6) Shelf level for yeast dough. For quark dough, use shelf level 3.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Baking chart

Intensive bake

Particularly suitable for

– dishes that require a moist topping and crisp base like pizza and quiche lorraine.
– cakes with a filling where the base has not been pre-baked, e.g. some cheesecakes.

Cakes/biscuits	Temperature in °C	Recommended shelf level[1)]	Time in min.[2)]
Creamed mixture			
Fresh fruit cake, with filling (tray)	150 – 170	2 [1]	30 – 35
Rubbed in mixture			
Cheesecake	150 – 170	2	65 – 75
Apple pie	150 – 170	2	50 – 60
Apricot tart, with filling	150 – 170	2 [1]	50 – 60
Swiss open fruit/savoury flan	190 – 210	1 or 2	25 – 30
Yeast mixtures and quark dough			
Pizza (tray) [3)]	170 – 190	2	40 – 50
Onion tart	170 – 190	2	25 – 35

1) The figures in square brackets relate to appliances with three shelf levels, if different.
2) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
3) Use a standard setting to pre-heat the oven. Do not use Rapid heat-up to pre-heat the oven.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Subject	Notes
Function Auto roast	You can also use Conventional heat .
Containers Any heat-resistant containers	The Miele Gourmet oven dish, roasting pans with a lid, ovenproof china or glass, roasting bags, dishes made from earthenware or cast iron, the universal tray, the rack on top of the universal tray. If you have the anti-splash insert, use it in the universal tray. We recommend roasting in a covered pot, as – this ensures that sufficient stock remains for making gravy. – and the oven stays cleaner, too.
Shelf level 1 or 2	On ovens with 3 shelf levels, use shelf level 1 or 2, depending on the height of the meat.
Pre-heating not required	Place the roasting pan on the rack into a cold oven. Exception: roast beef / fillet.
Temperature Please refer to the Roasting chart.	– Do not select a higher temperature than that suggested. The meat will become brown, but will not be cooked properly. – With Auto roast , set the temperature 20°C less than for Conventional heat . – For cuts which weigh 3 kg or more, set the temperature approx. 10 °C lower than that given in the Roasting chart. Roasting will take longer at the lower temperature, but will be more even. – For **roasting directly on the rack**, set the temperature about 20°C lower than for roasting in a covered pot.
Roasting times Please refer to the Roasting chart.	To calculate the roasting time: The traditional British method is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result.

Roasting tips

Useful tips

Browning

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

For ovens with 5 shelf levels, use shelf level 2.

For ovens with 3 shelf levels, use shelf level 1 or 2, depending on the height of the meat.

Food	Auto roast		Conventional [1]		Core temp. in °C [2]
	Temperature in °C [3]	Time in min. [4]	Temperature in °C [3]	Time in min. [4]	
Topside of beef, approx. 1 kg	170 – 190	100 – 120	190 – 210	100 – 120	80 – 90
Beef fillet or roast beef, approx. 1 kg [5]	190 – 210	45 – 55	200 – 220	45 – 55	60 – 85 [6]
Venison, approx. 1 kg	180 – 200	90 – 120	190 – 210	90 – 120	80 – 90
Pork joint, approx. 1 kg	170 – 190	100 – 120	200 – 220	100 – 120	80 – 90
Pork joint with crackling, approx. 2 kg	150 – 170	160 – 180	180 – 200	120 – 150	80 – 90
Gammon joint, approx. 1 kg	170 – 190	60 – 70	200 – 220	60 – 70	75 – 85
Meat loaf, approx. 1 kg	160 – 180	70 – 80	190 – 210	70 – 80	75 – 80
Veal, approx. 1.5 kg	170 – 190	100 – 120	190 – 210	100 – 120	70 – 75
Leg of lamb, approx. 1.5 kg	170 – 190	90 – 120	200 – 220	90 – 120	80 – 85
Rack of lamb, approx. 1.5 kg [5]	170 – 190	50 – 60	190 – 210	50 – 60	70 – 75
Poultry, 0.8 – 1 kg	170 – 190	60 – 70	190 – 210	60 – 70	85 – 90
Poultry, approx. 2 kg	170 – 190	90 – 110	190 – 210	90 – 110	85 – 90
Poultry, stuffed, approx. 2 kg	170 – 190	110 – 130	190 – 210	110 – 130	85 – 90
Poultry, approx. 4 kg	160 – 180	150 – 180	180 – 200	150 – 180	85 – 90
Fish, whole, approx. 1.5 kg	160 – 180	35 – 55	190 – 210	35 – 55	75 – 85

1) We recommend Auto roast for roasting. However, Conventional heat can also be used.
2) When roasting with the food probe.
3) Temperature in a covered pot.
If open roasting, set the temperatures 20°C lower.
4) Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.
5) Pre-heat the oven.
6) Rare: 60 – 65°C, medium: 70 – 75°C, well done: 80-85 °C

In general, if a range of temperatures and times is given, it is best to select a temperature in the middle and to check the food after the shortest time.

Slow cooking

This Automatic programme incorporates a cooking function, temperature and core temperature and is ideal for cooking beef, pork, veal or lamb when a tender result is required.

Meat cooked at a low temperature over a long period will be tender and succulent.

First the meat needs to be seared all over at a high temperature on the hob in order to seal it.
The cooking process is then continued in the oven on the Slow cooking programme. The meat juices inside the joint start to circulate evenly throughout the meat to reach the outer layers.

This gives very tender and succulent results.

Using the Slow cooking programme

- Select Slow cooking from the main menu or from the list of Automatic programmes.
- Follow the messages given in the display until the programme starts.

  Place the universal tray with the rack on top in the oven for the pre-heating phase.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.
- Then place the meat on the rack and insert the food probe into a fleshy part of the meat.

  Refer to the section "Food probe".
- Place the rack together with the universal tray on the shelf level specified.

⚠ The top heating element/grill element is hot. Danger of burning.

At the end of the programme the message "Programme finished" will appear in the display and the buzzer will sound.

If the meat is not cooked to your satisfaction, you can extend the cooking programme.

Tips

Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.

For searing use a suitable cooking oil that can withstand high temperatures.

Do not cover meat during cooking.

Cooking takes between 2-4 hours depending on the size and amount of meat and on the degree of doneness and browning required.

Meat can be carved straight from the oven. It does not need to rest.

Useful tips

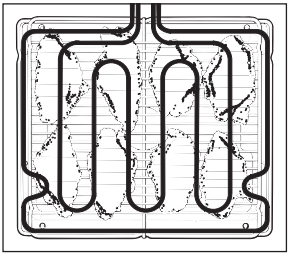
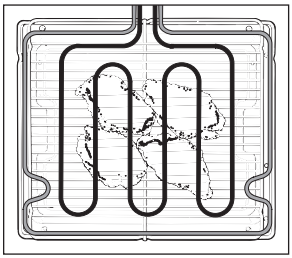
Because it has been cooked using low temperatures,

– meat can be kept warm quite safely in the oven until it is served. This will not affect results in any way.

– the meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Grilling tips

⚠ Grill with the oven door closed.
If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot. Danger of burning.

Functions	Notes
Grill :	For grilling thin cuts in large quantities and for browning large baked dishes. The whole grill element will get hot and glow red. 
Economy grill :	For grilling thin cuts in small quantities and for browning small baked dishes. The inner part of the grill heating element will get hot and glow red. 
Fan grill :	For grilling thicker items, e.g. rolled meat, poultry pieces.

Subject	Notes
Containers Rack on top of universal tray. If you have the anti-slash insert, use it in the universal tray.	Do not use the baking tray.
Recommended shelf level, from the bottom Please refer to the Grill chart.	**Ovens with 5 shelf levels:** – For thin cuts use shelf level 4 or 5 – For thicker cuts use shelf level 3 or 4 **Ovens with 3 shelf levels:** – For thin cuts use shelf level 2 or 3 – For thicker cuts use shelf level 1 or 2
Pre-heating is necessary	Pre-heat the grill for approx. 5 minutes with the door shut before grilling.
Temperature Please refer to the Grill chart.	– For thin cuts of meat (e. g. chops or steak): 275°C – For grilling thicker items, (e. g. rolled meat, poultry) 240°C – Do not select a higher temperature than that suggested. The meat will brown on the outside, but will not be properly cooked through.
Grilling duration Please refer to the Grill chart.	– Flat pieces of fish and meat usually take 6 – 8 minutes per side. Thicker pieces take a little longer. – With rolled meat, allow approx. 10 minutes per cm diameter. – Most items should be turned half way through cooking.

Grilling tips

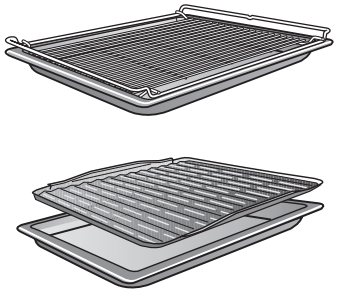
Preparing food for grilling

Rinse briefly under running cold water, pat dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt and squeeze a little lemon juice over the fish.

Grilling



- Place the rack or the anti-splash insert (if you have one) on top of the universal pan as illustrated.
- Place the food on the rack.
- Select the required function and set the temperature.
- Pre-heat the grill for approx. 5 minutes with the door shut.
- Place the food under the grill and shut the door.
- Turn food half way through cooking.

Useful tips

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf runner to allow the food to cook through to the centre.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it will still be red on the inside ("rare").

– If there is some resistance the inside will be pink ("medium").

– If there is great resistance, it is throughly cooked through ("well done").

Pre-heat the grill for approx. 5 minutes with the door shut.

The figures in square brackets relate to appliances with three shelf levels.

Food to be grilled	Recommended shelf level	Full grill / Economy grill		Fan grill	
		Temperature in °C	Total grilling time in min.[1)]	Temperature in °C	Total grilling time in min.[1)]
Thin cuts					
Fillet steak	4 [2]	275	10 – 16	220	20 – 25
Kebabs	4 [2 or 3]	240	25 – 30	220	16 – 20
Chicken kebabs	4 [2 or 3]	240	20 – 25	200	23 – 27
Escaplopes	4 or 5 [2 or 3][2)]	275	12 – 18	220	23 – 27
Liver	4 or 5 [2 or 3][2)]	275	8 – 12	220	12 – 15
Burgers	4 or 5 [2 or 3][2)]	275	14 – 20	220	18 – 22
Sausages	4 or 5 [2 or 3][2)]	275	10 – 15	220	9 – 13
Fish fillet	4 or 5 [2 or 3][2)]	275	12 – 16	220	13 – 18
Trout	4 or 5 [2 or 3][2)]	275	16 – 20	220	20 – 25
Toast	4 or 5 [2 or 3][2)]	275	2 – 4	220	3 – 6
Croque monsieur	4 or 5 [2 or 3][2)]	275	7 – 9	220	5 – 8
Tomatoes	4 [2 or 3]	275	6 – 8	220	8 – 10
Peaches	4 [2 or 3]	275	6 – 8	220	15 – 20
Thicker cuts					
Chicken (approx. 1 kg)	3 [1]	240	50 – 60	190	60 – 65
Rolled pork, Ø 7 cm, (approx. 1 kg)	2 [1]	240	75 – 85	200	100 – 110
Pork shank (approx. 1 kg)	2 [1]	240	100 – 120	200	95 – 100
Roast beef, fillet of beef, approx. 1 kg	2 [1]	–	–	250	25 – 35

1) Turn half way through the grilling time.

2) Select the appropriate shelf level for the thickness of the food.

Defrosting

The Defrost function uses the fan to circulate the air in the oven.

You can set a temperature between 25 and 50 °C.

Please note:

– Where possible remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

⚠ It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella poisoning.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to manually check the food to ensure it is thoroughly defrosted.

Chicken, 800 g . . . . . 90 – 120 min.

Meat, 500 g . . . . . 60 – 90 min.

Meat, 1000 g . . . . . 90 – 120 min.

Sausages, 500 g . . . . . 30 – 50 min.

Fish, 1000 g . . . . . 60 – 90 min.

Strawberries, 300 g . . . . . 30 – 40 min.

Sponge cake, 500 g. . . . . 20 – 30 min.

Bread, 500 g . . . . . 30 – 40 min.

We recommend using Fan plus.

- Select the required function and set the temperature.
- Pre-heat the oven.
- Place the food in the oven once it has heated up.

Cook frozen pies and pizza on baking paper on the rack rather than on the baking tray or the universal tray. Cooking large frozen items on the baking tray or the universal tray can cause the metal to distort. This distortion will increase with each subsequent use.
Frozen food such as oven chips or croquette potatoes can, however, be cooked on the baking tray or the universal tray.

Examples of ready meals

Food	Temperature in °C *	Shelf level from the bottom*	Time in min.*	Notes
Potato, pasta or vegetable bake	250	2	20 – 25	Place in a suitable dish
Lasagne, cannelloni	190	2	35 – 40	Remove the lid
Filled baguette, panini	200	2	12 – 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	2	12 – 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	2	8 – 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	2	12 – 20	Place on baking paper, directly on the rack

* Observe recommended temperatures, cooking times and position in the oven given on the manufacturer's packaging.

Open apple tart

Serves approx. 12

Pastry base:
220 g plain flour
100 g butter
60 g icing sugar
A pinch of salt
1 egg

Topping:
600 g sharp dessert or cooking apples
Juice of half a lemon
100 g sugar
20 ml apple juice

To dust:
Icing sugar

Method:

1. Mix together the flour, butter, icing sugar, salt and egg and knead into a smooth dough. Place the dough in the refrigerator for 30 minutes to cool.

2. Roll the dough out onto a floured surface and use it to line the base of a ∅ 26 cm flan or pie dish. Peel, core and cut the apples into thick slices. Arrange in the pastry case.

3. Caramelise the sugar in a pan on the hob, stirring all the time. Add apple and lemon juice and stir to make a syrup. Pour over the apples and bake for a further 10 minutes.

Use one of the following functions:

Auto / Cakes / Apple tart

or:

> If using the Automatic programme, you will need to add the caramel at the very beginning.

Intensive bake
Temperature: 170-190 °C
Shelf level: 1
Duration: 40-45 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 1
Duration: 40-50 minutes + pre-heating

Note

As a variation, this tart can be baked using a filling made of 150 g crème fraîche, 2 eggs, 1 tbsp icing sugar and 2 tsp of vanilla sugar instead of the caramel. Pour this mixture over the apples at the end of the first 30 minutes of baking, and then continue baking. This recipe will take about 10 minutes longer than the recipe above.

Apple cake

Serves approx. 12

Pastry base:
150 g butter or margarine
150 g sugar
2 tsp vanilla sugar
3 eggs
Juice of half a lemon
150 g plain flour
1/2 tsp baking powder

Topping:
650 g sharp dessert or cooking apples
Icing sugar or apricot jam

Method:

1. Cream together the butter or margarine, sugar and vanilla sugar, then mix in the eggs one at a time.

2. Sift the baking powder and flour together and fold into the creamed mixture together with the lemon juice. Spoon into a greased and floured springform cake tin (∅ 26 cm).

3. Peel, quarter and core the apples. Make several cuts into the top of each quarter and gently press into the cake mixture. Bake until golden.

4. Leave to cool to room temperature, then dust with icing sugar or spread a little apricot jam over the top.

Use one of the following functions:

Auto / Cakes / Apple... / tart

or:

Fan plus
Temperature: 150-170°C
Shelf level: 2
Duration: 55-65 minutes

or:

Conventional heat
Temperature: 160-180 °C
Shelf level: 2
Duration: 55-65 minutes

Apple pie

Serves approx. 12

Pastry:
350 g plain flour
1/2 tsp baking powder
200 g butter or margarine
100 g sugar
2 tsp vanilla sugar
1 egg

Topping:
1000 g sharp dessert or cooking apples
50 g raisins
50 g sugar
1/2 tsp cinnamon

To glaze:
1 egg, beaten
2 tbsp milk

Method:

1. Mix the flour, baking powder, butter or margarine, sugar, vanilla sugar and egg together and knead to a smooth dough. Press approx. 2/3 of the pastry into the bottom of a greased and floured springform cake tin (∅ 26 cm) to make a base. Form a rim about 2 cm high around the edges of the tin. Bake blind. (This is not necessary with Intensive bake or the Automatic programme).

2. Peel and core the apples, then either dice or slice them. Steam them gently in a saucepan together with the raisins, sugar, cinnamon and 3 tablespoons of water. Leave to cool and then place in the (blind-baked) pastry case.

3. Roll the remaining pastry out on a floured surface and place it over the apples. Press the edges together, then bake. About 10 minutes before the end, brush the surface with a mixture of milk and egg.

When using the Automatic programme, you will need to glaze the pie before it goes into the oven. Do not open the door during baking.

Use one of the following functions:

Auto / Cakes / Apple... / Pie

or:

Fan plus
Temperature: 150-170°C
Shelf level: 1
Pre-baking: 20-25 minutes
Baking: 30-35 minutes

or:

Conventional heat
Temperature: 170-190 °C
Shelf level: 1
Duration:
Pre-baking: 15-20 minutes + pre-heating
Baking: 30-35 minutes

or:

Intensive bake
Temperature: 150-170°C
Shelf level: 1
Baking: 50-60 minutes

Apple hazelnut streusel

Serves approx. 12

Base/Streusel topping:
200 g melted butter
350 g plain flour
1 tsp baking powder
150 g sugar
2 tsp vanilla sugar
60 g hazelnut brittle

Topping:
800 g sharp dessert/cooking apples
50 g sugar
Juice and zest of one lemon

Method:
1. Mix the flour, baking powder, sugar and vanilla sugar together. Add the slightly cooled butter. Rub together to make a crumbly mixture,

2. Press about 2/3 of the mixture into the base of a ∅ 26 cm springform cake tin. Make a rim about 2 cm high around the edges of the tin. Mix the remaining streusel mixture with the broken up hazelnut brittle.

3. Peel, quarter, core and dice the apples. Mix with the sugar, lemon juice and zest and arrange over the base. Sprinkle the streusel-brittle mix over the top and bake.

Use one of the following functions:

Auto / Cakes / Apple... / With streusel

or:

Intensive bake
Temperature: 160-180 °C
Shelf level: 2
Duration: 65-75 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 2
Duration: 70-80 minutes

Butter cake

Serves approx. 20

Mixture:
480 g strong white flour
50 g soft butter
180-220 ml lukewarm milk
40 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
60 g sugar
A pinch of salt
1 egg yolk

Topping:
150 g soft butter
4 tsp vanilla sugar
100 g sugar
150 g flaked almonds

Method:

1. Place the flour, butter, yeast, sugar, salt and egg yolk in a mixing bowl. Add enough milk to blend into a smooth, velvety dough.

2. Leave to prove for about 20 minutes at room temperature. Punch down, then roll out on a baking tray and leave to rise for another 20 minutes. When risen make indentations in the top with your fingers.

3. To make the topping, mix the butter with the vanilla sugar and half of the sugar. Using two teaspoons, drop small balls of the mixture into the indentations. Sprinkle the remaining sugar and flaked almonds over the top.

4. Bake until golden.

Use one of the following functions:

Auto / Cakes / Butter cake

or:

Fan plus
Temperature: 160-180 °C
Shelf level: 2
Duration: 25-30 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 2
Duration: 15-22 minutes + pre-heating

Note

To make your own vanilla sugar:
Split a vanilla pod lengthwise and then cut each half into quarters. Place in a sealed jar with 500 g of caster sugar and leave for 3-4 days before using to allow the flavours to blend. The pulp can be scraped out of the pods for an even more intense flavour.

Guglhupf

(A typical Austrian/South German cake)

Serves approx. 16

60 g butter
50 g sugar
1 egg
Zest of 1/2 half a lemon
A pinch of salt
500 g strong white flour
20 g fresh yeast or 1 x 7 g sachet of fast action dried yeast
375 ml milk
50 g raisins

To dust:
Icing sugar

Method:

1. Beat the butter until creamy. Add the sugar and egg yolk and mix well. Mix the lemon zest, salt, flour, yeast and milk, and mix all the ingredients to a smooth dough.

2. Fold the stiffly beaten egg white into the mixture, together with the raisins.

3. Grease and flour a ring tin (∅ 24 cm) and pour the mixture into it. Bake until golden.

4. When cool, dust with the icing sugar.

Use one of the following functions:

Auto / Cakes / Guglhupf

or:

Fan plus
Temperature: 150-170°C
Shelf level: 2
Duration: 50-60 minutes

or:

Conventional heat
Temperature: 160-180 °C
Shelf level: 2
Duration: 50-60 minutes

Plaited loaf

Serves approx. 16

750 g strong white flour
60 g fresh yeast or 3 x 7 g sachets of fast action dried yeast
200-250 ml lukewarm milk
100 g sugar
125 g soft margarine or butter
A pinch of salt
2 eggs
75 g raisins
Zest of one lemon

To glaze:
1 egg yolk beaten with 2 tbsp milk
30 g crystal sugar
50 g flaked almonds

Method:

1. Place the flour, crumbled yeast, sugar, salt, butter or margarine and eggs in a mixing bowl. Add the milk and knead to a smooth, elastic dough. Then mix in the raisins and lemon zest.

2. Leave to prove at room temperature for 30 minutes, or in the oven set at 50°C for about 20 minutes. The dough should double in size.

3. Divide into 3 pieces and roll each one out to about 40 cm in length. Plait the three rolls and place on a baking tray.

4. Brush with the beaten egg yolk/milk mixture and sprinkle with the crystal sugar and almonds. Bake until golden.

Use one of the following functions:

Auto / Cakes / Plaited loaf

or:

Fan plus
Temperature: 150-170°C
Shelf level: 1
Duration: 45-55 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 1
Duration: 45-55 minutes

Note

This recipe can also be used to make a wreath. For an Easter table display, plait or braid the loaf into a circle and arrange coloured hard-boiled eggs in the centre.

Yeast dough

Auto/ Cakes / Yeast dough

This Automatic programme can be used to prove dough.

You can choose between the following times:

– 15 minutes

– 30 minutes

– 45 minutes

Marble cake

Serves approx. 18

250 g butter or margarine
200 g sugar
2 tsp vanilla sugar
4 eggs
4 tbsp rum
500 g strong white flour
3 tsp baking powder
3 tbsp cocoa powder
3 tbsp milk

Method:

1. Cream together the butter or margarine, sugar, vanilla sugar and eggs. Stir in the rum and then fold in the flour and baking powder.

2. Stir the cocoa power and milk into about 1/3 of the mixture.

3. Spoon about 1/2 of the remaining plain mixture into a greased and floured baking tin (∅ 26 cm). Spread the cocoa-flavoured mixture over the top, and finally the rest of the plain mixture.

4. Swirl a fork through the mixture to give a marbled effect, and bake.

Use one of the following functions:

Auto / Cakes / Marble cake

or:

Fan plus
Temperature: 150-170°C
Shelf level: 2
Duration: 60-70 minutes

or:

Conventional heat
Temperature: 150-170°C
Shelf level: 2
Duration: 60-70 minutes

Fruit streusel cake

Serves approx. 20

Pastry base:
450 g strong white flour
40 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
Approx. 150 ml lukewarm milk
50 g sugar
90 g butter or margarine, melted
1 egg

Filling:
Approx. 1000 g sharp apples, plums or cherries

Streusel topping:
240 g plain flour
150 g sugar
4 tsp vanilla sugar
130 g butter or margarine
1 tbsp cinnamon

Method:

1. Sift the flour into a large bowl and make a well in the centre. Put the yeast into the well together with a little sugar and some of the milk, and combine these ingredients with some of the flour. Place in the oven at 50°C for 20 minutes to rise.

2. Add the rest of the ingredients for the base to this mix, and knead to a smooth dough. Return to the oven for a further 30 minutes at 50°C to rise. Punch down, then roll out into the universal tray.

3. Arrange the prepared fruit (apples peeled and cut into 1/2 cm slices; cherries stoned; plums stoned and halved) evenly over the base.

4. Rub the topping ingredients together until you get a crumbly texture, and scatter over the fruit. Place in the oven at 50°C for 30 minutes to rise again, and then bake until golden.

Use one of the following functions:

Auto/ Cakes / Fruit streusel cake

or:

Fan plus
Temperature: 160-180 °C
Shelf level: 2
Duration: 50-60 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 3
Duration: 40-50 minutes

Swiss apple pie

Serves approx. 20

Pastry base:
250 g plain flour
80 ml water
100 g margarine

900 g fruit (berries, peaches, cherries, apples etc.)

Topping:
175 ml double cream
4 dessertspoons of sugar
2 eggs

Method:

1. Briskly mix the flour, margarine and water to a smooth dough, and leave in a cool place for a while.

2. Mix together all of the ingredients for the topping. Drain the fruit if necessary.

3. Roll out the pastry thinly, and place on the baking tray. Roll over the edges to form a lip.

4. Start the Automatic programme.

5. Arrange the fruit on the pastry, then spread the topping over and place in the pre-heated oven.

Use one of the following functions:

Auto/ Cakes / Swiss apple cake

or:

Intensive bake
Temperature: 190-200°C
Shelf level: 2
Duration: 30-40 minutes

or:

Conventional heat
Temperature: 180-200°C
Shelf level: 1
Duration: 40-50 minutes + pre-heating

Sponge cake

Serves approx. 12

200 g butter
200 g sugar
4 eggs
Juice and zest of one lemon
125 g cornflour
125 g self-raising flour
1 tsp baking powder

Method:

1. Cream together the butter and sugar. Add the eggs, lemon juice and zest.

2. Sift together the flour with the cornflour and the baking powder, and fold into the mixture.

3. Transfer the mixture into a loaf tin lined with baking parchment, and make a slight dip down the centre with a knife. Then bake until golden.

4. When ready, turn the cake out onto a wire rack, and peel off the paper. Dust with icing sugar or cover with lemon icing.

Use one of the following functions:

Auto / Cakes / Sponge cake

or:

Fan plus
Temperature: 140-160 °C
Shelf level: 2
Duration: 60-70 minutes

or:

Conventional heat
Temperature: 160-180 °C
Shelf level: 2
Duration: 60-70 minutes

Note

Orange juice may be used instead of lemon juice. For a special occasion, pierce the top of the cake several times with a fork and drizzle Gran Marnier or Cointreau over, and use chocolate icing instead of lemon icing.

Streusel cake

Serves approx. 16

Base:
500 g strong white flour
40 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
250 ml lukewarm milk
50 g melted butter
50 g sugar
1 egg
A pinch of salt

Filling:
125 g soft butter
125 g sugar
1 egg
350 g quark
1 tbsp cornflour
3 tbsp lemon juice

Streusel topping:
350 g plain flour
200 g sugar
1/2 tsp ground cinnamon
200 g butter, melted

Method:

1. To make the base, sift the flour into a large bowl and make a well in the centre. Crumble the yeast into the well, and mix with a little milk and some of the flour. Leave for 15 minutes to rise.

2. Add the rest of the ingredients, and knead to a smooth dough. Leave in a warm place for about 15 minutes to rise, then roll out onto the universal tray.

3. To make the filling, beat together the sugar and egg until creamy, then stir in the quark, cornflour and lemon juice. Spread this mixture over the base.

4. Mix together the flour, sugar and cinnamon for the streusel topping. Add the slightly cooled butter to the dry ingredients. Rub together to make a crumbly mixture, and scatter over the quark mixture.

5. Leave to rise for another 15 minutes before baking until golden.

Use one of the following functions:

Auto / Cakes / Streusel cake

or:

Fan plus
Temperature: 150-170°C
Shelf level: 2
Duration: 55-60 minutes

or:

Conventional heat
Temperature: 160-180 °C
Shelf level: 3
Duration: 45-55 minutes + pre-heating

Biscuits

Ingredients:

250 g plain flour
1 level tsp baking powder
80 g sugar
2 tsp vanilla sugar
1 1/2 tbsp rum
2 tbsp water
120 g butter

Method:

1. Sift together the flour, baking powder, sugar and vanilla sugar. Add the rest of the ingredients and knead to a smooth dough. Leave to cool for at least 1 hour.

Roll out the dough to a thickness of approx. 3 mm, and make biscuits using a cookie cutter. Place on a baking tray and bake.

Use one of the following functions:

Auto / Cookies/muffins / Biscuits

or:

Fan plus
Temperature: 140-160 °C
Shelf level: 1, 3 and 5
Duration: 25-35 min

Chocolate cherry muffins

Makes approx. 12

Mixture:
100 g mocha or bitter chocolate
100 g butter
3 eggs
80 g icing sugar
10 g instant cappuccino powder
100 g plain flour
1 tsp baking powder

Filling:
200 g cream cheese, e.g. mascarpone
70 g icing sugar
1 egg
10 g plain flour
200 g jar of cherries, drained
12 muffin cases (7 cm ∅)

Method:

1. Melt the chocolate in the microwave for 3 minutes at 450 watts.

2. Beat the butter until creamy, stir in the eggs and sugar alternately, a little at a time. Fold in the cooled, melted chocolate, the cappuccino powder, the flour and the baking powder.

3. Blend together the mascarpone, icing sugar, egg and flour for the filling. Drain the cherries.

4. Spoon half the chocolate mixture into the bottom of the muffin cases, followed by half of the cherries and all of the mascarpone mixture. Then add the rest of the chocolate mixture and the cherries. Bake, then decorate with plain or milk chocolate cake covering if you wish.

Use one of the following functions:

Auto / Cookies/Muffins / Muffins / With fruit

or:

Fan plus
Temperature: 150-170°C
Shelf level: 2
Duration: 40-50 minutes

or:

Conventional heat
Temperature: 160-180 °C
Shelf level: 2
Duration: 40-50 minutes + pre-heating

Note

The mixture can be baked in a large cake tin instead of muffin cases. Double the quantity of fruit and increase the baking time to approx. 50 minutes. Apricots can be used instead of cherries.

Walnut muffins

Makes approx. 12

100 g raisins
5 tbsp rum
150 g butter
150 g sugar
2 tsp vanilla sugar
3 eggs
150 g plain flour
1 tsp baking powder
125 g walnuts, roughly chopped
12 muffin cases (7-8 cm ∅) or a muffin tin

Method:

1. Drizzle the rum over the raisins and leave to soak for approx. 30 minutes.

2. Beat the butter until creamy, mix in the sugar, the vanilla sugar and then the eggs. Sift the flour with the baking powder and fold into the mixture together with the walnuts. Stir in the rum-soaked raisins.

3. Spoon the mixture into the muffin cases or the tin using 2 tablespoons. If using paper cases, place on the universal tray. Bake.

Use one of the following functions:

Auto / Cookies/Muffins / Muffins / Without fruit

or:

Fan plus
Temperature: 150-170°C
Shelf level: 2
Duration: 35-40 minutes

or:

Conventional heat
Temperature: 160-180 °C
Shelf level: 2
Duration: 25-30 minutes + pre-heating

Cookies/muffins

Drop cookies

Makes approx. 50

160 g butter
50 g brown sugar
50 g icing sugar
2 tsp vanilla sugar
A pinch of salt
1 egg white
200 g plain flour

Method:

1. Beat the butter until creamy, then beat in the brown sugar, icing sugar, vanilla sugar and salt until soft. Then fold in the egg white and flour.

2. Spoon the mixture into a forcing bag fitted with a size 9 or 11 rosette or zig-zag nozzle. Pipe onto a baking tray and bake until golden.

Use one of the following functions:

Auto / Cookies/muffins / Drop cookies

or:

Fan plus
Temperature: 150-170°C
Shelf level: 1 and 3
Duration: 20-25 minutes

or:

Conventional heat
Temperature: 160-180 °C
Shelf level: 2
Duration: 12-15 minutes + pre-heating

Chocolate dessert (French speciality)

Serves 6-8

200 g dark chocolate
200 g butter
200 g sugar
3 egg yolks
3 egg whites

6-8 ramekins (Ø ca. 10 cm)

Method:

1. Melt together the chocolate and butter in a pan over a low heat. Leave to cool slightly, and then beat in the sugar and egg yolks.

2. Beat the egg whites until stiff, and fold them gently into the chocolate mixture.

3. Spoon the mixture into the dishes, and place in the oven.

Use one of the following functions:

Auto / Cookies/muffins / Chocolate dessert

or:

Fan plus
Temperature: 170-190 °C
Shelf level: 1
Duration: 15-20 minutes + pre-heating

Chocolate sponge puddings (Austrian speciality)

Serves 7

70 g butter
70 g sugar
4 egg yolks
70 g dark chocolate, melted
70 g ground almonds
20 g breadcrumbs
4 egg whites
7 ramekins (each ∅ 6 cm)
500 ml homemade custard
200 ml stiffly whipped cream
Chocolate sauce
Icing sugar

Method:

1. Beat the butter, sugar and egg yolk together until creamy. Fold in the cooled, melted chocolate, almonds and breadcrumbs. Then carefully fold in the stiffly beaten egg whites.

2. Divide the mixture between the greased ramekins. Stand in the universay tray, filled with about 750 ml water and bake uncovered.

3. Mix the cream with the vanilla custard and spoon a pool of this onto each dessert plate. Drizzle squirls of chocolate sauce onto each one, using a cocktail stick to create a marbled effect.

4. Turn the puddings out and arrange one in the middle of each pool of sauce. Dust with icing sugar and serve warm.

Use one of the following functions:

Auto / Cookies/muffins / Chocolate sponge

or:

Fan plus
Temperature: 140-160 °C
Shelf level: 1
Duration: 35-40 minutes

or:

Conventional heat
Temperature: 150-170°C
Shelf level: 1
Duration: 35-40 minutes + pre-heating

White bread with herbs

Ingredients:

500 g strong white flour
300 ml lukewarm milk
1 level tsp salt

25 g fresh yeast or 1 x 7 g sachet of fast action dried yeast

1 level tbsp finely chopped chives

1 level tbsp chopped parsley

1 level tbsp chopped dill

To glaze:
1 tbsp milk

Method:

1. Mix together the flour, salt and herbs. Make a well in the centre. Put the yeast into the well, add the milk and knead together to a smooth dough.

2. Place in the oven and run the "Cakes / Yeast dough" Automatic programme for 30 minutes to prove the dough.

3. Knead the dough and place in a greased 30 cm bread tin and return to the oven for a further 15 minutes to rise.

4. Use a damp knife to make a 1 cm deep slash down the middle. Brush with milk and bake until golden.

Use one of the following functions:

Auto / Bread / White bread in tin

or:

Fan plus
Temperature: 160 °C
Duration: 45-50 minutes
Shelf level: 2

Rye bread

Ingredients:

500 g rye flour
250 g strong white bread flour
50 g sourdough
1 tsp honey
15 g salt
42 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
500 ml lukewarm water
50g linseed
50 g sunflower seeds

Method:

1. Mix together the rye flour, strong white bread flour and salt. Add the sourdough, water, yeast and honey and knead. Then knead in the linseed and the sunflower seeds.

2. Place in the oven and run the "Cakes / Yeast dough" Automatic programme for 30 minutes to prove the dough.

3. Place the soft dough in a greased 30 cm bread tin, flatten and return to the oven for a further 30 minutes to rise.

4. Use a damp knife to make several 1 cm deep diagonal slashes across the top in both directions to form a rough grid pattern. Place in the oven immediately and bake.

Use one of the following functions:

Auto / Bread / Rye bread

or:

Fan plus
With pre-heating
Temperature/time:
220 °C 15 minutes
170 °C 45-55 minutes
Shelf level: 2

Sweet bread

Ingredients:

500 g strong white bread flour
100 g sugar
42 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
240 ml lukewarm buttermilk
20 g melted butter
A pinch of salt
125 g low fat quark
250 g raisins

To glaze:
1 tbsp lukewarm milk

Method:

1. Mix together the flour, sugar and salt. Add the buttermilk, quark, butter and yeast and knead together to a smooth dough. Finally knead in the raisins.

2. Place in the oven and run the "Cakes / Yeast dough" Automatic programme for 30 minutes to prove the dough.

3. Place the dough in a greased 30 cm bread tin and return to the oven for a further 30 minutes to rise.

4. Use a damp knife to make a 1 cm deep slash down the middle. Brush with milk and bake until golden.

Use one of the following functions:

Auto / Bread / Sweet bread

or:

Fan plus
Temperature: 140-160 °C
Duration: 60-70 minutes
Shelf level: 2

White bread on a tray

Ingredients:

500 g strong white bread flour
300 ml lukewarm milk
1 tsp sugar
1/2 tsp salt
20 g fresh yeast or 1 x 7 g sachet of fast action dried yeast
1 tbsp butter

To glaze:
2-3 tbsp cream

Method:

1. Mix together the flour, salt and sugar. Mix the yeast with the milk and add this with the butter to the flour mixture. Knead to a smooth dough.

2. Place in the oven and run the "Cakes / Yeast dough" Automatic programme for 30 minutes to prove the dough.

3. Knead the dough again, form into an oval loaf, place on a baking tray and return to the oven for a further 15 minutes to rise.

4. Use a damp knife to make several 1 cm deep diagonal slashes in the top. Brush with cream and bake until golden.

Use one of the following functions:

Auto / Bread / White bread on tray

or:

Fan plus
Temperature: 160 °C
Duration: 50-60 minutes
Shelf level: 2

Choice of Automatic programmes:

– Farmhouse bread
– Multigrain bread
– Wholegrain bread
– White bread in tin

Notes for baking bread using Automatic programmes

– Prepare the dough according to the packet instructions.
– Bake all bread mixtures in a loaf tin (25 x 10 cm).
– For the perfect crust, cut a 1 cm incision with a damp knife along the length of the dough after the final proving.
– The "Auto / Cakes / Yeast dough" Automatic programme can be used to prove the dough in the oven.
– For some Automatic "Bread" programmes the oven needs to be pre-heated. Remove dough that is proving from the oven before pre-heating, then place it back in the oven once the heating up phase is completed.

Bread rolls

Yeast rolls

Ingredients:

500 g strong white bread flour
300 ml lukewarm milk
1 1/2 tsp salt
20 g fresh yeast or 1 x 7 g sachet of fast action dried yeast
1 tbsp soft margarine
1/2 tsp vanilla sugar

To glaze:
1 tbsp milk

Method:

1. Put the flour in a bowl and crumble in the yeast. Add the salt, margarine, vanilla sugar, butter and milk. Knead to a smooth dough.

2. Form the dough into 10 evenly sized rolls and place on a baking tray. Place in the oven and run the "Cakes / Yeast dough" Automatic programme for 30 minutes to prove the dough.

3. Make a cross in the top of the rolls, brush with milk and bake.

Use one of the following functions:

Auto / Bread rolls / Yeast rolls

or:

Conventional heat
Temperature: 180 °C
Duration: 30-40 minutes
Shelf level: 2

Croissants

Ready-to-bake croissants

1. Prepare and roll out the dough according to the instructions on the packet.

2. Arrange the croissants on a baking tray.

Use the following:

Auto / Bread rolls / Croissants

Choice of Automatic programmes:

– Fresh
  Yeast dough
  Quark dough
– Frozen
  Not pre-baked
  Pre-baked
  American style

Pizza variations

Ingredients for 1 tray:

Basic yeast dough
320 g strong white flour
30 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
1 tsp salt
30 g oil
170-180 ml lukewarm water

Basic quark dough:
180 g quark
60 ml milk
60 g oil
1 tsp salt
3 egg yolks
375 g strong white flour
3 tsp baking powder

Approx. 300 g tomato passata per pizza

Topping:

– **Margherita:**
  600 g sliced tomatoes
  300 g mozzarella cheese, sliced
  Olive oil
  Oregano
– **Onion pizza:**
  650 g finely sliced onions
  Salt, fresh rosemary
  4 tbsp olive oil
– **Vegetarian:**
  300 g broccoli florets, cooked
  300 g sliced white mushrooms
  120 g leeks, sliced in rings and cooked
  300 g mozzarella cheese, diced or sliced
– **Rainbow pizza:**
  One red, yellow and green pepper, washed and cut into strips
  5 tomatoes, sliced
  250 g Emmental cheese, coarsely grated
– **Salmon:**
  400 g salmon pieces
  5-6 slices of smoked salmon, cut into strips
  6 hard boiled eggs, quartered
  1 tsp oregano
  250 g grated Cheddar cheese
– **Leek and Gorgonzola:**
  800 g leeks, sliced into rings
  2 tbsp walnut oil for gently frying the leeks
  Salt and pepper
  200 ml white wine, added to the fried leeks
  300 g Gorgonzola cheese, diced

– **Ricotta and basil:**
  60 g ricotta cheese or quark mixed with
  100 ml double cream
  4 eggs
  2 tbsp walnut oil
  Salt and pepper
  2 tbsp chopped basil, stirred into the cream/egg mixture which is then spread over the pizza base
  4 tomatoes, diced and scattered over the cream/egg mixture
  200 g Gorgonzola, diced and scattered over the cream/egg mixture

Method:

1a. To prepare the **pizza dough**:
Mix the flour, yeast, salt, oil and water together and knead until you have a smooth dough. Leave to rise at room temperature for approx. 20 minutes.

1b. To prepare the **quark dough**:
Mix together the quark, milk, oil, salt and egg yolk. Sift together the flour and baking powder, and fold half into the quark mixture, then knead in the rest of the flour to a smooth dough.

2. Roll out onto a baking tray.

3. Spread some tomato passata over the pizza, and season with salt, pepper and oregano.

4. Arrange the topping of your choice on the pizza and bake immediately.

Use one of the following functions:

Auto / Pizza / Fresh

or:

Fan plus
Temperature: 180-200 °C
Shelf level: 2
Duration: 35-45 minutes

or:

Conventional heat
Temperature: 200-220 °C
Shelf level: 2
Duration: 30-40 minutes + pre-heating

or:

Intensive bake
Temperature: 170-190 °C
Shelf level: 2
Duration: 35-45 minutes

Notes for cooking meat using Automatic programmes

– Meat weighing less than 1000 g is not suitable for cooking with the Automatic programme as it is likely to dry out.

– The Miele Gourmet dishes are ideal for cooking meat with the Automatic programmes, as there is plenty of space to add liquid. When using ovenproof glass, ceramic or stainless steel roasting dishes, it might be necessary to reduce the quantity of liquid being added.

– With the exception of roast beef, meat can be cooked covered or uncovered. The programme you select will guide you.

– Some programmes require the addition of extra liquid part way through the cooking time, and sometimes the lid needs to be removed. This will be indicated in the display.

– Trim the meat before cooking. Season according to taste, dot with butter or (in the case of game) bard with rashers of bacon. To tenderise game, marinate in butter milk for several hours or overnight before cooking.

– If you are using the food probe, make sure that the metal tip is inserted into the thickest part of the meat.

– If you are cooking several pieces of meat together, select pieces that are similar in size. The food probe should be inserted into the largest piece.

– When using the food probe, you will be given an approximate cooking duration, which will be adjusted more accurately as the programme proceeds.

Notes for cooking poultry using Automatic programmes

– Poultry weighing less than 900 g is not suitable for cooking with the Automatic programme as it is likely to dry out.

– The Miele Gourmet dishes are ideal for cooking poultry with the Automatic programmes, as there is plenty of space to add liquid. When using ovenproof glass, ceramic or stainless steel roasting dishes, it might be necessary to reduce the quantity of liquid being added.

– Season the poultry to your taste and brush with oil before putting it in the oven.

– Always place poultry in the oven with the breast uppermost. Some programmes require the addition of extra liquid part way through the cooking time, and sometimes the lid needs to be removed. This will be indicated in the display.

– Insert the food probe into the area between the thigh and the breast, and on larger birds into the breast. Make sure that the metal tip is inserted as deeply as possible into the thickest part of the bird.

– If you are cooking several birds together, select ones that are similar in size. Insert the food probe into the largest bird.

– When using the food probe, you will be given an approximate cooking duration, which will be adjusted more accurately as the programme proceeds.

Notes on cooking fish using Automatic programmes

– Season the fish to your taste and dot with butter before putting it in the oven.

– If using the food probe, make sure that the metal tip is inserted into the thickest part of the flesh.

– When cooking several fish or pieces of fish together, select fish that are similar in size. Insert the food probe into the largest fish.

– Fish can also be cooked wrapped in aluminium foil, in a roasting bag or in a salt crust. Simply insert the food probe through the foil.

– When using the food probe, you will be given an approximate cooking duration, which will be adjusted more accurately as the programme proceeds.

Potato gratin in a mustard sauce

Serves 4

800 g potatoes
Salt and pepper
1 onion, finely diced
1 clove of garlic, finely diced
30 g butter
2 tbsp coarse grained mustard
250 ml vegetable stock
A few strands of saffron
125 ml double cream
50 g grated Cheddar cheese

Method:

1. Peel and slice the potatoes, and parboil in salted water for about 5 minutes. Drain and arrange in the bottom of an oven-proof dish.

2. Fry the onions and garlic gently in butter. Add the mustard, stock, saffron and cream, and bring to the boil. Season with salt and pepper.

3. Pour the sauce over the potatoes, and sprinkle over the grated cheese. Bake in the oven uncovered.

Use one of the following functions:

Auto / Bakes/gratin / Potato gratin / Cooked potatoes

or:

Fan plus
Temperature: 170-190 °C
Shelf level: 1
Duration: 50-60 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 1
Duration: 50-60 minutes

Potato cheese bake

Serves 4

500 g peeled, floury potatoes
250 ml double cream
125 g crème fraîche
150 g grated Cheddar cheese
1 clove of garlic
Salt, black pepper, nutmeg

Method:

1. Slice the potatoes thinly and mix with 2/3 of the cheese.

2. Grease an oven-proof dish (approx. (∅ 20 cm) and rub with the garlic clove.

3. Blend together the cream, crème fraîche, salt, pepper and nutmeg and pour evenly over the potatoes. Scatter the rest of the cheese over the top and bake uncovered in the oven until golden.

Use one of the following functions:

Auto / Bakes/gratin / Potato gratin / Raw potatoes

or:

Fan plus
Temperature: 160-180 °C
Shelf level: 1
Duration: 50-60 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 1
Duration: 50-60 minutes

Note

For a low-calorie variation, arrange 750 g sliced potatoes in an oven-proof dish. Season with salt and pepper, and pour over 250 ml of vegetable stock. Bake as above. About 10 minutes before the end of baking, scatter 3 tbsp grated Parmesan over the top.

Lasagne

Serves 4

10-12 sheets of lasagne, not pre-cooked

Meat sauce:
50 g smoked streaky bacon, finely diced
3 onions (150 g)
375 g minced beef
Salt and freshly ground black pepper

1 tsp thyme

1 tsp oregano
1 tsp basil
1 tin (500 g) tomatoes, skinned
2 tbsp tomato purée
125 ml stock

Mushroom sauce:
20 g butter
150 g mushrooms, sliced
2 tbsp (40 g) plain flour
250 ml double cream
250 ml milk
Salt and ground nutmeg
2 tbsp chopped parsley
200 g grated Cheddar cheese

Method:

1. Gently fry the bacon with 2/3 of the onion. Add the minced beef, and fry until brown all over, turning frequently. Season with salt, pepper and herbs. Chop the tomatoes coarsely, and stir into the meat together with the tomato purée and the stock. Simmer for approx. 5 minutes.

2. To make the mushroom sauce, melt the butter in a pan on the hob, and fry the rest of the onions until golden. Add the sliced mushrooms. Sprinkle in the flour a little at a time, stirring constantly. Stir in the cream and milk gradually to make a smooth sauce, season, and cook for approx. 5 minutes, continuing to stir. Add the parsely.

3. Grease an oven-proof dish, and assemble the lasagne in layers as follows: 1/3 of the meat sauce, 1/2 of the lasagne sheets, 1/3 of the meat sauce, 1/2 of the mushroom sauce, the rest of the lasagne sheets, the rest of the meat sauce and finally the rest of the mushroom sauce.

4. Sprinkle with grated cheese, then bake uncovered in the oven.

Use one of the following functions:

Auto / Bakes/Gratin / Lasagne

or:

Fan plus
Temperature: 170-190 °C
Shelf level: 2
Duration: 40-50 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 1
Duration: 40-50 minutes

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